

# CITY COUNCIL REPORT



Meeting Date: *October 24, 2023*  
General Plan Element: *Land Use*  
General Plan Goal: *Support a diversity of businesses.*

## ACTION

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**Liquor License Request for 69-LL-2023 CD's Pub & Grill (258618).** To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application for a Series 12 (Restaurant) State liquor license for an existing location and new owner.

## OWNER

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Point Pub Inc.

## APPLICANT CONTACT

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CONNOR KOTTKE

## LOCATION

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32409 N Scottsdale Rd. Ste 107

## REQUEST

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The applicant is seeking a favorable recommendation on a Series 12 (Restaurant) liquor license for an existing location with new owner. This has been a licensed location most recently operating with liquor since 2013 as a restaurant.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor between the hours of 11 AM and 9 PM Sunday-Thursday, and 11 AM and 10 PM Friday and Saturday; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

## IMPACT ANALYSIS

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### Reliability and Location

#### **A.R.S. Section 4-203.A and R19-1-702 Granting a License for a New Owner for a Certain Location.**

The capability, qualifications, and reliability of the applicant have been shown.

### Restaurant

#### **A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations.**

This owner intends to operate this location as a restaurant. This establishment is 1,976 sq. ft. in size. The bar service area is 260 sq. ft. or 13% of gross floor area, and the kitchen area is 800 sq. ft. or 40% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

### Outdoor Patio

There is no proposed or existing patio with this application.

### Zoning

This site is zoned C-2 ESL (Central Business, Environmentally Sensitive Lands). The C-2 district allows restaurants as a permitted use. The applicant has been notified of the city's expectation that the business will operate as a restaurant.

### Public Safety

**Police Department:** No Opposition

**Major life safety issues:** None noted

### Public Notice and Proximity

#### **A.R.S. Section 4-201.B. Petitions from Persons in Close Proximity.**

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

## COUNCIL OPTIONS & STAFF RECOMMENDATION

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### Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

### **Staff Recommendation**

Staff advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

### **Next Steps**

The City Council's recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

### **RESPONSIBLE DEPARTMENT(S)**

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Karissa Rodorigo, Planning Specialist, [krodorigo@scottsdaleaz.gov](mailto:krodorigo@scottsdaleaz.gov)  
Planning and Development Services

Thomas Myers, Lieutenant, [tmyers@scottsdaleaz.gov](mailto:tmyers@scottsdaleaz.gov)  
Police Special Investigations

### **APPROVED BY**

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Tim Curtis, AICP, Current Planning Director  
480-312-4210, [tcurtis@scottsdaleaz.gov](mailto:tcurtis@scottsdaleaz.gov)

10/2/2023

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Date

### **ATTACHMENTS**

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1. Map
2. State Application (Front Page, including menu)
3. Floor Plan



**69-LL-2023**

**CD's Pub & Grill (258618)**



## ATTACHMENT 2

### State of Arizona Department of Liquor Licenses and Control

Created 09/13/2023 @ 10:40:01 AM

#### Local Governing Body Report

#### LICENSE

Number:		Type:	012 RESTAURANT
Name:	CD'S PUB & GRILL		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	32409 N SCOTTSDALE ROAD #107 SCOTTSDALE, AZ 85266 USA		
Mailing Address:	32409 N SCOTTSDALE ROAD #107 SCOTTSDALE, AZ 85266 USA		
Phone:	(480)912-1459		
Alt. Phone:	(847)276-0239		
Email:	CKOTTKE@LOVEMYPOINT.COM		

#### AGENT

Name:	CONNOR DAVID KOTTKE
Gender:	Male
Correspondence Address:	32409 N SCOTTSDALE ROAD #107 SCOTTSDALE, AZ 85266 USA
Phone:	(847)276-0239
Alt. Phone:	
Email:	CKOTTKE@LOVEMYPOINT.COM

#### OWNER

## FAVORITES

**HOUSE BATTERED FISH**  
Cod, fried in house made beer batter with zesty remoulade. Served with your choice of fries and either green salad or fresh coleslaw. 16  
Add a 3rd Piece of Fish for 4  
Sub Onion Ring for 3 or  
Sweet Potato Fries for 1.50

**CHICKEN BACON MAC & CHEESE**  
Our famous macaroni and cheese tossed with crispy bacon, grilled chicken, and seasonal vegetables. 18.50

### CAJUN COD PENNE PASTA

Penne pasta tossed in a garlic caper cream sauce with mushroom, spinach and tomato. Topped with Cajun-style grilled cod and a side of garlic bread. 22  
Sub Sockeye Salmon 5 / Ah! Tuna 3

### THE POINT B.L.T.

Fresh lettuce and tomato with crisp bacon and mayonnaise, served on toasted sourdough with your choice of side. 13.75  
Add Avocado for 1.50 / Sub Onion Rings for 3 or Sweet Potato Fries for 1.50

### "THE POINT" CHIMICHANGA

Your choice of chicken breast, or sliced beef steak, with sautéed onions, peppers, melted pepper jack, and black beans. Topped with pico de gallo, tomatillo salsa, and served with fresh house made tortilla chips. 18  
Substitute Fresh Seafood 3  
Substitute Pulled Pork 2  
Add Avocado for 1.50

## VEGAN MENU

### VEGAN TACOS

No Mix and Match

#### TERIYAKI VEGAN CHICKEN TACOS

Three tacos with grilled vegan chicken, and sautéed mushrooms. Topped with shredded cabbage, pico de gallo, and teriyaki drizzle. 14.25

#### BUFFALO VEGAN MOZZARELLA

Three tacos topped with vegan buffalo chicken, vegan mozzarella cheese, shredded cabbage, and pico de gallo. 14.25

### VEGAN FAVORITES

#### THE POINT VEGAN BURGER

Vegan beef burger patty topped with vegan mayo, pickle, onion, lettuce, tomato, and avocado. 18

#### VEGAN CHICKEN MAC & CHEESE

Our famous vegan macaroni and cheese tossed with vegan chicken and seasonal vegetables. Served with vegan garlic bread. 19.25

#### VEGAN TACO SALAD

Chopped romaine, corn, black beans, tomatoes, fiesta tortilla strips, and shredded vegan mozzarella cheese. Topped with your choice of vegan grilled chicken or seasoned vegan ground beef. 18.25

#### VEGAN CHIMICHANGA

Your choice of vegan chicken or vegan beef with grilled bell peppers, onions, jalapeño, black beans, vegan pepper jack cheese, and pico de gallo. Served with house made tortilla chips and tomatillo salsa. 19.25

### VEGAN SANDWICHES

All sandwiches are served with your choice of side.  
Sub Sweet Potato Fries 1.50

#### VEGAN PHILLY CHEESESTEAK

Vegan beef with sautéed onions, peppers and mushrooms with melted vegan mozzarella cheese and vegan mayonnaise on a toasted hoagie roll. Served with your choice of fries. 17.75

#### TERIYAKI VEGAN CHICKEN SANDWICH

Savory grilled vegan chicken tossed in teriyaki sauce on a bed of lettuce tomato and red onion. Topped with sautéed mushrooms and melted vegan mozzarella on grilled sourdough bread. Served with your choice of fries. 15.75

#### A SOUTHERN STYLE VEGAN PATTY MELT

A vegan beef burger on grilled marbled rye with melted vegan mozzarella and cheddar cheese. Topped with BBQ sauce, jalapeños and caramelized onions. Served with your choice of fries. 16.50

#### THE VEGAN MAC DADDY PATTY MELT

A vegan beef burger on grilled sourdough with caramelized onions, melted vegan mozzarella, BBQ sauce and our famous vegan macaroni and cheese. Served with your choice of fries. 18.25



Coke, Diet Coke, Sprite, Cream Soda, Lemonade, and Dr. Pepper

## DESSERTS

#### DEEP FRIED APPLES

House battered and deep fried fresh apple slices, tossed in cinnamon sugar and topped with caramel sauce. Served with vanilla bean ice cream. 10

#### CHOCOLATE LAVA CAKE

Decadent chocolate cake with a molten chocolate center, served with vanilla bean ice cream. 10

#### CHUNKY MONKEY

Freshly baked house made triple chocolate brownie served with sliced bananas and topped with vanilla bean ice cream and whipped cream. Drizzled with chocolate and caramel sauce. 10

#### VANILLA ICE CREAM

A large scoop of vanilla ice cream topped with your choice of chocolate or caramel sauce. 6  
Add Strawberry Compote .50

#### DAIRY FREE CHOCOLATE PEANUT BUTTER ICE CREAM

"I'll be back!"

## SIDES

#### SWEET POTATO FRIES

#### FRENCH FRIES

Regular, Garlic, Blue Cheese, Seasoned, or Sriracha

#### SIDE SALAD

#### THE POINT MAC & CHEESE

#### GARLIC BREAD (3)

#### EXTRA SAUCE



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# PUB & GRILL

## STARTERS

### THE POINT FISH NACHOS

Crispy fish sticks topped with our famous cheese sauce, pico de gallo, bacon, and sour cream. 12.95 / Add Pulled Pork 4 / Substitute Chicken on Request / Make it Vegan 2

### THE POINT POPPERS

Baked jalapeno poppers stuffed with cream cheese, topped with bacon, and melted cheddar cheese. 10.25

### CRISPY CALAMARI

Deep fried to perfection and served with spicy marinade. 14.75

### DEEP FRIED PICKLE CHIPS

Bread battered and deep fried pickle chips, served with house made Sriracha sauce. 11.25

### EVIL TACOS

Three tacos with ground beef, shredded cheddar, fresh jalapenos, pico de gallo, and house made tomato sauce. 14.25

GF Substitute Veggie 2 / Add Avocado 1.50

### CHICKEN QUESADILLA

Chicken breast, pepper jack cheese, and pico de gallo in a flour tortilla accompanied with rice or quinoa and sour cream sauce. 12.50

Add Bacon 2 / Add Grilled Pork 4 / Make it Vegan 2

### ONION RINGS

Jump onion rings fried to a golden brown and served with Sriracha ranch. 13.25

### BABY MIXED GREEN SALAD

Mixed greens, dried cranberries, cherry tomatoes, sliced red onion, and blue cheese crumbles with a balsamic vinaigrette. Full 13 / Half 7.25

Add Grilled Chicken 5 / Salmon 9 / Ahi Tuna 7

### CAESAR SALAD

Romaine lettuce, shredded parmesan cheese and herb croutons, with classic Caesar dressing. Full 13 / Half 7

Add Grilled Chicken 5 / Salmon 9 / Ahi Tuna 7

### SPINACH BACON & SALAD

Spinach, bacon, tomato, red onion, croutons, and orange zest topped with grilled shrimp and served with a strawberry vinaigrette. 18.25

### AMI TUNA SALAD

Fresh spinach, bell peppers, carrot, green onion, cilantro, cabbage, and diced tomato. Topped with grilled medium rare ahi tuna and teriyaki sauce. 18.25 / Add Avocado 1.50

### CHICKEN BACON RANCH SALAD

Romaine lettuce topped with crispy chicken, chopped bacon, shredded cheddar, black olives, and tomato. Served with ranch dressing. 15.75

### SOUTHWEST CHICKEN SALAD

Romaine lettuce, grilled chicken breast, tomatoes, black beans, corn, shredded pepper jack cheese, and corn tortilla strips, served with parmesan-cilantro dressing. 15.25

GF Make any full salad a wrap! Just add \$2 and choose your side

## BURGERS

All burgers are served with your choice of side.

Sub: Onion Rings 3 or Sweet Potato Fries for 1.50 / GF Substitute Gluten Free Bun 1 / Substitute Vegan Burger or Chicken 4 / GF Substitute Vegan Cheddar Cheese 1

### THE POINT BURGER

Seasoned ground beef patty topped with jalapeno cream cheese, bacon, lettuce, tomato, pickles, onion and avocado. 16.25

### THE CLASSIC CHEESE BURGER

Seasoned ground beef patty served with lettuce, tomato, onions, pickles and cheddar cheese. 13.75 / Add Bacon 2

### THE BLEU BURGER

Seasoned ground beef patty topped with bleu cheese crumbles, caramelized onions, and jalapeno aioli with lettuce, tomato, and pickle. 15.25

### THE WESTERN

Seasoned ground beef patty piled high with bacon, roasted Ortega chilies, pepper jack cheese, lettuce, tomato, onion ring, and BBQ sauce. 16.25

### DOUBLE MUSHROOM SWISS

Two seasoned ground beef patties topped with melted Swiss cheese, sautéed garlic mushrooms, 1000 island dressing, lettuce, tomato, pickles, and onions. 18.50

Add Avocado 1.50

## SANDWICHES

All sandwiches are served with your choice of side.

Sub: Onion Rings 3 or Sweet Potato Fries 1.50 / GF Substitute Vegan Burger or Chicken 4 / GF Substitute Vegan Cheddar or Mozzarella Cheese 1 / GF Substitute Gluten Free Bun 1

### THE POINT PULLED PORK SANDWICH

Slow roasted pulled pork topped with our famous mac & cheese, fresh coleslaw, and BBQ sauce. Served on a brioche bun. 15

### PHILLY CHEESESTEAK

Thinly sliced beef, sautéed onions, peppers and mushrooms topped with our famous cheese sauce and chipotle aioli, served on a toasted hoagie roll. 17.00

### POPPER DIP

Thinly sliced beef with melted Swiss cheese on a toasted hoagie roll served with fresh au jus. 16.25 / Horseradish available on request

### CAJUN CIABATTA

Melted mozzarella cheese, and tomato, dressed with pesto and balsamic reduction on ciabatta bread. 14.25 / Add Chicken 4

### HICKEN CIABATTA

Grilled chicken breast, cheddar cheese, bacon, avocado, caramelized onion, lettuce, and tomato with house made chipotle aioli on ciabatta bread. 15.75

### CRISPY CHICKEN WRAP

Crispy chicken with romaine lettuce, tomato, and cheddar cheese and bacon aioli wrapped in a flour tortilla. 14

### THE POINT PATTY MELT

Seasoned beef patty grilled to order, smothered with caramelized onions and 1000 island dressing with melted Swiss cheese on grilled marble rye. 14.75

### REUBEN SANDWICH

Sliced corned beef with melted Swiss cheese, 1000 island, and sauerkraut on grilled marble rye. 14.75

### THE MAC DADDY PATTY MELT

Seasoned beef patty with caramelized onions, BBQ sauce, pepper jack cheese, and our famous mac & cheese on grilled sourdough. 15.75



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23 SEP 11 PM 4 45

## *Non-Alcoholic* **COCKTAILS**

### **LAVENDER HAZE**

Lemonade, Soda, Honey, Lavender

### **THE FIRECRACKER**

Jalapeno Syrup, Grapefruit Juice,  
Ginger Beer, Lime

### **DESIGNATED APPLETONI**

Apple Juice, Sour, Soda, Simple Syrup Lemon

### **SUMMER BEE**

Soda, Strawberry Puree, Honey Syrup, Lime

### **ALWAYS THE SEASON**

Cranberry Juice, Lemonade,  
Honey Syrup, Cinnamon

### **SWEET SUNRISE**

Orange Juice, Grenadine, Soda

Water tea Soda \$3.50

## **WINE**

### **— WHITES —**

Chardonnay  
White Blend

### **— REDS —**

Merlot  
Red Blend

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[REDACTED]

123 SEP 11 11:45 AM PM 4 45  
EST 2013

## PUB & GRILL

### *Signature* COCKTAILS <sup>10</sup>

#### LAVENDER BLOSSOM

Lavender Syrup, Vanilla Vodka, Sour, Lemon

#### WILD RASPBERRY DROP

Raspberry Vodka, Citrus Vodka, Sour, Lemon

#### THE POINT MULE

Potato Vodka, Cock and Bull Ginger Beer, Lime

#### THE ORCHARD PEACH

Bulleit Rye, Peach Schnapps, Lime, Ginger Beer

#### PATIO PUNCH

Mango Vodka, Parrot Bay Coconut Rum, Orange Juice, Lemon, Lime, Sierra Mist

### PATIO PICKS <sup>10</sup>

#### END GAME

Potato Vodka, Sriracha,  
Orange Juice, Simple, Sour

#### NOT YOUR AVERAGE BUFFALO

Buffalo Trace Bourbon, Jalapeno Syrup, Simple,  
Lemon, Lime, Sour, Cranberry Juice, Soda

#### CUBAN CIGAR

Amaretto, Myers Dark Rum, Lime

#### PINEAPPLE JALAPENO MARGARITA

Tequila, Pineapple, Jalapeno Syrup,  
Lime, Orange, Sour

#### SOMETHING WITH GIN

Tanqueray Gin, Grapefruit Juice,  
Ginger Beer, Lime

#### SANGRIA

Pomegranate Red or Tropical White  
\$10 per Glass \$35 per Pitcher

# ATTACHMENT 3

197659-PC.  
23 SEP 11 Ltr. Lic. PM 4 45

1/8" = 1'

- (7) 3 drawers/shelves  
(4 x 72" x 30")
- (8) veg sink 30" x 25"
- (9) hand sink 16"
- (10) prep table 60" x 24"
- (11) 2 door freezer  
50" x 24"
- (12) 2 door sandwich top  
48" x 24"
- (13) 2 door reach-in  
50" x 31"
- (13a) ice machine

- (14) drop sink & workstation  
24" x 16"
- (15) hand sink  
16" x 16"
- (16) ice melt/soda  
24"
- (17) prep table  
30" x 22"
- (18) 1/2" thick clear glass work  
24" x 32"
- (19) display case 30" x 22"
- (20) 1/2" thick clear glass work  
24" x 24"
- (21) LOCKED - MOUNT  
+ PERMIT
- (22) LOCKED SHELVES  
FOR LIQUOR
- (23) SHELVES FOR SOUP  
BROTH +  
for shelf  
for section
- (24) SHELVES FOR  
BREAD
- (25) STORAGE (AREA)  
IN HALL GOING TO  
BATHROOMS

- (1) fryer 16" x 30"
- (2) grill 38" x 28"
- (3) griddle 24" x 22"
- (4) stock pot 36" x 24"
- (5) convection oven (electric)  
30" x 20"
- (6) salamander (gas)  
36" x 17"

